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(54) Title: METHOD OF PRODUCING VEGETABLE PUREE

(57) Abstract: A process for producing a vegetable puree, comprising the sequential steps of: a)crushing, chopping or slicing the vegetable into pieces of 1 to 30 mm; b) blanching the vegetable pieces at a temperature of 60 to 90°C; c) contacted the blanched vegetable pieces with a macerating enzyme activity; d) blending the macerated vegetable pieces and obtaining a puree.

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